

BREAKFAST

-BURRITOS-

(served in flour tortillas)

Breakfast Burrito - 5.25 (available vegan)

eggs, soysage, & cheddar (add one ingredient for 75¢)

Deluxe Burrito – 6.50 (available vegan)

spicy eggs, cheddar, potatoes, tomatoes, & soysage (add one ingredient for 75¢)

Popeye Burrito – 6.25 (available vegan)

eggs, mozzarella, wilted spinach, soysage & cajun hot sauce (add one ingredient for 75¢)

Texas Burrito – 5.25

eggs, cheddar, & salsa (add one ingredient for 75¢)

Build Your Own Burrito – 6.95

eggs or vegan breakfast tofu & up to four of the following ingredients: cheddar, swiss, mozzarella, feta, soysage, veggie bacon (not vegan), tomatoes, potatoes, caramelized onions, mushrooms, spinach, jalapeños, salsa
75¢ each extra ingredient after four

-EGG SANDWICHES-

(cannot be made vegan)

Fakin, Egg & Swiss Sandwich – 5.95

eggs, swiss, & veggie bacon on your choice of bagel or wheat toast

Soysage, Egg & Cheddar Sandwich – 5.95

eggs, cheddar, & soysage on your choice of bagel or wheat toast

The Ched – 5.25

folded omelet oozing with cheddar on your choice of bagel or wheat

BREAKFAST

-OMELETS-

Spinach, Feta, & Tomato Omelet – 6.25

(add one ingredient for 75¢)

The Xavier Special Omelet – 6.25

omelet with cheddar, mozzarella, mushrooms, & spinach (add one ingredient for 75¢)

Build Your Own Omelet – 6.95

eggs or vegan breakfast tofu & up to four of the following ingredients: veggie bacon (not vegan!), cheddar, swiss, mozzarella, feta, soysage, tomatoes, potatoes, caramelized onions, mushrooms, spinach, jalapeños, salsa
75¢ each extra ingredient after four

-OTHER BREAKFAST ITEMS-

French Toast – 6.75 (available vegan)

Granola, Yogurt, & Fruit

(available vegan with soymilk)

large 16oz – 6.00 small 8oz – 3.00

Breakfast Sides

homefries – 2.50

toast – 2

fruit – 3.50

veggie bacon – 2 (not vegan!)

housemade soysage (V) – 2

Bagel with shmear – 3.75

special requests and substitutions of ingredients may not be possible due to our extremely small kitchen. please note that we are NOT a gluten-free or nut-free facility and may not be able to accommodate severe food allergies.



**HARRISON ST.
CAFE**

402 n. harrison st.

804.359.8060

mon-fri 8-3

weekend brunch 10-2

**good eats, no meats
since 2001**

winter/spring 2019 menu

www.harrisonstcafe.com

LUNCH

8.50

BBQ Tofu Sandwich (V)

baked tofu smothered in our own spicy bbq sauce, served w/ vegan coleslaw on a warm vegan challah bun

Beer Battered Tofu Steak Sandwich (V)

crispy fried tofu w/ lettuce, tomato, & vegenaïse on a toasted vegan challah bun

Egg Salad Sandwich

classic egg salad w/ lettuce & tomato on toasted french bread

TLT (available vegan)

oven-roasted strips of marinated tempeh w/ lettuce, tomato, and mayo on a pan-toasted sub roll

Spinach Feta Mushroom Wrap

fresh steamed spinach, greek feta, pan-seared mushrooms, tomatoes, & our sunflower seed dressing wrapped in a grilled flour tortilla

Red Lentil Burger (V)

curried red lentil patty w/ lettuce, tomato, & curried vegenaïse on a toasted vegan challah bun

Falafel Burger (V)

middle eastern style chickpea patty w/ lettuce, tomato, & tahini sauce on a toasted vegan challah bun

Please note that we are not a nut or gluten free facility.

9.25

Super Falafel Sub (V)

crispy-fried chickpea fritters w/ lettuce, tomato, & onion on a pan-toasted sub roll with tahini sauce

Tempeh Reuben (available vegan)

pan-seared marinated tempeh w/sauerkraut, swiss, & thousand island dressing on rye toast

Full Throttle Chipotle Zeppelin

(available vegan) pan-seared marinated tempeh, mushrooms, caramelized onions, artichoke hearts, mozzarella, & spicy smoky chipotle mayo on a pan-toasted sub roll

Tempeh, Artichoke, & Mozzarella Sub

(available vegan) pan-seared marinated tempeh, artichoke hearts, tomatoes, mozzarella, & tangy lemon-tahini spread on a pan-toasted sub roll

9.95

The Gyro (V)

greek style house-made seitan grilled w/onions served in a pita with tomatoes and tzatziki sauce

ALL SANDWICHES SERVED WITH YOUR CHOICE OF:

- side salad
- coleslaw
- potato chips
- 4oz side of the day
- 8oz side of the day for \$1.50
- cup of soup - seasonal (\$1.50)

SOUP/SALADS

Power Salad – 8.95

large house salad w/ your choice of dressing and one of the following proteins:

egg salad **curried chikin salad (V)**
falafel balls (V) **baked tempeh strips (V)**
black bean hummus (V)
hummus (V) **red lentil balls (V)**

Small House Salad - 5

mixed greens, carrots, tomatoes, sunflower seeds w/ your choice of dressing

Soup of the Day (seasonal)

cup – 3.25

bowl – 5.25

Soup & Salad – 7.25

cup of soup of the day & small house salad

SALAD DRESSINGS

ginger miso orange tahini
sesame caesar sunflower seed
balsamic vinaigrette
(all dressings are house-made & vegan)

SPECIAL OF THE DAY

something awesome every day. check our menu board or give us a call at 804-359-8060 to ask. prices vary.

V = always vegan